

PRESS RELEASE

G7 ENVIRONMENT: ITALY AND THE U.S. STAND TOGETHER AGAINST FOOD WASTE

Minister Galletti and Administrator Pruitt at FICO Eataly World, together with companies and universities. The Italian minister said, "Now we have a law and a growing awareness to address this moral duty." The EPA Administrator noted that, "We stand together with businesses and organizations committed to combatting [food] waste."

Bologna, 10 June – Just hours before the beginning of the G7 Environment Ministerial in Bologna, Italy and the United States discussed actions to be undertaken against food waste, in the city that launched the "Zero Waste" campaign funded by the Ministry of the Environment. In a G7-related meeting entitled "Innovative Food Waste Approaches" that took place in the afternoon at FICO Eataly World, the biggest agrifood park in the world that will open in Bologna in the fall, the Italian Minister of the Environment Gian Luca Galletti and EPA Administrator Scott Pruitt shared together with academics and Italian and U.S. companies at the forefront of food waste reduction, best practices being utilized in the two countries. Together, they reinforced the importance of interplay between the public and private sectors and the academic world on an issue of great environmental, social, and economic importance. According to alarming UN data, one third of food intended for human consumption is either lost or wasted. The FAO estimates that the level of water consumption related to food waste could supply New York's domestic use for the next 120 years with a cost equal to \$750 billion.

"In Italy," said Minister Galletti, "awareness has increased and initiatives against food waste have multiplied. After the efforts of Milan EXPO, Parliament approved a law on this theme that expedited procedures for donating unsold agricultural goods and foods, augmenting the fight against poverty led by charitable organizations. We are moving forward with initiatives with an educational and cultural impact that involve both restaurants and consumers such as "family bags" (doggy bags), cooks, and Italian families who are all asked to pay particular attention to food shopping, preparation, and preservation. There is above all," said Galletti, "a growing willingness on the part of Italian companies, starting with FICO, to make agricultural cycles more sustainable. Consolidating a culture against waste," concluded Galletti, "is fundamental for a world in which we have a duty to better distribute our resources among inhabitants."

"EPA," explained Pruitt, "has a long history in fostering national dialog among key stakeholders to find innovative solutions to reduce food waste. EPA serves a vital role in assisting state governments in addressing cross-cutting issues transferring best practices among states. It provides businesses with opportunities to enhance their value proposition to customers, increase margins, increase market share, expand to other markets, and decrease hidden costs and risks. Most recently, in November 2016, USDA and EPA announced the formation of the U.S. Food Loss and Waste 2030 Champions partnership. The 2030 Champions are businesses and organizations that have made a public commitment to reduce food loss and waste in their own operations in the United States by 50 percent by the year 2030."

The American delegation, which included the Chargé d'Affaires ad interim Kelly Degnan and Consul General of Florence Abigail Rupp, was welcomed by the CEO of FICO, Tiziana Primori, Andrea Segré, President of CAAB (the Bologna Agrifood Center) and of the FICO Foundation, and the Director General of CAAB, Alessandro Bonfiglioli. At the event, which was preceded by a working lunch and a tour of the park's construction site, involved large enterprises from the sector: for Italy, FICO with Primori, the Hera Group led by CEO Stefano Venier, and several other industry representatives including the president of Confindustria for the Emilia Romagna region and the president of Legacoop Bologna. America was represented by Yum! Brands, with the vice president for Government Relations Jon Hixson, and Ted Monk, vice president for corporate social responsibility of Sodexo North America. From the academic world, the panel was joined by Callie Babbitt, a professor from the Golisano Institute for Sustainability at the Rochester Institute of Technology, and Professor Andrea Segré, agronomist and economist from the University of Bologna as well as president of CAAB and the FICO Foundation.

The event concluded with the signing of a memorandum of understanding between FICO Eataly World, the FICO Foundation, CAAB, and the Hera Group on FICO's efforts to support the circular economy. The MOU outlines joint activities to promote FICO Eataly World as a sustainable organization based on principles of the circular economy, one that creates new jobs and ways to save energy and resources, reduction of waste products, an extension of the life cycle of products, all with an eye towards promoting best practices linked to sustainability and environmental protection.